

Le Mistral

2015 Single Vineyard Grenache

The name, Le Mistral, comes from the name of the winds in the Rhône Valley in France, where blustery afternoons cool vineyards quickly and produce similar flavors in their native varietals like Syrah and Grenache. We are proud to farm the Le Mistral Vineyard in a sustainable way. This combines the best management practices from other farming systems, like organic and biodynamic, to positively impact the bottom line, environment, and society.



Appellation: Monterey County

Composition: 96% Grenache, 4% Syrah

(93% Destemmed Fruit, 7% Whole Cluster)

Harvest Dates: Syrah – 10/1, Grenache – 10/8

Aging: 18% New French Oak for 9 months

Bottling Date: 7/15/16

Production: 856 cases

Alc. by Vol.: 14.5%

Best to Drink: Now through 2022

The fruit for Le Mistral is still harvested from the same vineyard Joseph Phelps used for his blends. The plot is sustainably farmed and harvested, and is proudly SIP-Certified. The “Le Mistral” Vineyard is directly adjacent to the Arroyo Seco River, located in the Arroyo Seco AVA of Monterey County. The vineyard’s proximity to the river creates a warm microclimate and features deep, sandy soil with alluvial fan components and scattered cobblestone which provide the unique mineral terroir.

2015 was a very dry year, and yields were limited. Grapes were harvested October 1-8 at an average of 25.2 brix and were partially destemmed. The fruit was cold soaked for 4 days before being fermented in small batch stainless steel tanks for 12-16 days. The wine then aged for 9 months in French Oak (18% New) before being bottled on 7/15/16

Our 2015 Grenache is a jewel; bright ruby red, it seems to glow in your glass. On the nose, rich notes of wild strawberry and raspberries sing with softer notes of rhubarb, vanilla, and cherry cola. These aromas carry onto the palate where they are joined by delicate flavors of juicy red fruit and well worn leather, balanced with the soft minerality of pencil lead and a bite of white pepper. This truly delicious wine is a marvel on its own, or paired with your favorite soft to medium bodied cheese.

Produced and bottled by Folktale Winery & Vineyards in Carmel, California

